



FUNCTION

PACKAGE

THE GREEN MAN...



WELCOME TO THE GREEN MAN

The iconic Green Man Pub, situated on the corner of Victoria Street and Willeston Street, has provided fun and friendly mayhem to Wellington CBD for more than a decade!

The classic Green Man Pub and our modern cocktail lounge offer a brilliant combination of spaces to suit any calibre of event you may have in mind. Irish parties, Christmas parties, any old party; live music, exciting DJs, charity nights, quiz nights, wine clubs, you name it, we do it!

Get in contact with our team today

[stargroup.nz/functions-events/
the-green-man-pub](http://stargroup.nz/functions-events/the-green-man-pub)

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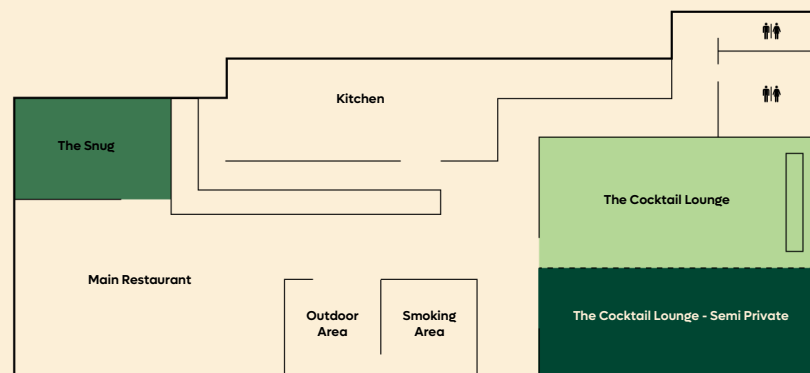
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Function Spaces

Space	Standing	Seated
Cocktail Lounge	130	50
Cocktail Lounge - Semi Private	45	25
The Snug	30	20





Cocktail Lounge

Mingle in style in The Cocktail Lounge, our versatile new function room perfect for private parties, work events, networking and product launches. The space now features a mix of luxury seating, elegant bar leaners and cozy booths. You will have your own fully fitted private bar and bartender for the evening, as well as sound system, microphones and projector. The furniture can be rearranged to suit your needs or cleared to make a full dancefloor, and you are welcome to bring a DJ. The room is fully separated from the rest of the venue.

Standing ————— **130**
Seated ————— **50**



Cocktail Lounge - Semi Private

For smaller groups we offer semi private bookings of the Cocktail Lounge, perfect for up to 45 standing or 25 seated. You can keep the space open to enjoy the venues vibrant atmosphere, or we can close it off with a curtain for more formal events.

Standing ————— **45**
Seated ————— **25**



The Snug

Indulge in semi-private dining or drinks in The Snug, an exclusive elevated area. Whether you're seated for a meal or socialising with drinks and nibbles, this space offers a unique blend of exclusivity and connectivity to our lively venue. Plus, you can catch your favourite sports on your own TV!

Standing ————— **30**
Seated ————— **20**

SHARE PLATES

• 24 pieces for 69.0 | 40 pieces for 119.0 •

SPINACH & MOZZARELLA ARANCINI

truffle aioli (V)

CRISPY PORK BELLY BITES

apple & whiskey glaze,
slow-cooked leeks (NGA)

SALT & PEPPER SQUID

garlic aioli

TANGY BBQ WINGS

blue cheese dressing, celery

GLAZED PORK & WAGYU BRISKET MEATBALLS

smoky herb butter jus,
mustard cream, cheddar dust

KOREAN-FRIED CAULIFLOWER

Korean BBQ sauce, pickles
(VG/NGA)

BUTTERMILK FRIED CHICKEN

honey sriracha, ranch,
garden pickles

COLCANNON CROQUETTES

gravy (V)

PANKO CRUMBED FISH BITES

tartare sauce, flaky salt

DUMPLINGS

bok choy & mushroom (V) **OR**
prawn, citrus soy, chilli crisps

ADD DOUBLE FRIES

confit garlic aioli +25

PLATTERS

• 125.0 per platter | Serves 10-12 guests •

VEG & DIP (VG/NGO/DF)

hummus, romesco, corn ribs, sundried tomato, veg crudites,
olives, marinated artichoke hearts, dukkah, grilled flatbread

CHEESE GLORIOUS CHEESE (V/NGO)

NZ award winning cheeses, assorted crackers, quince jelly,
grapes

MEAT MASTER (NGO/DF)

assorted meats, cold cured salmon, roasted red peppers,
marinated olives, pickles, tomato chutney, crostini

DUBLIN SPICE BAG

spiced fries with meatballs, pork belly bites, fried cauliflower,
fried chicken, onions and peppers in our signature spices
served with curry sauce

SEAFOOD (NGO/DFO)

prawn dumpling with soy chilli, spiced fish bites with daikon,
fried calamari rings, prawn twisters, gochujang mayo, aioli,
house pickles

SWEET TREATS (VGO/NGO)

chocolate brownie, raspberry whipped mascarpone tarts,
cheesecake bites, chocolate dipped profiteroles, mini-pecan
pie with caramel sauce, fruit compote, berries, fruits

HOW MUCH DO I NEED?

Light Bite – \$15-20pp

Something More – \$20-25pp

Feed Me – \$30+ pp

(V) vegetarian (VO) vegetarian optional (VG) vegan (VGO) vegan optional (NGA) no gluten added
(NGO) no gluten optional (DF) dairy free (DFO) dairy free optional

SLIDERS

• 20.0 FOR 126.0 •

CHEESEBURGER (NGO)

brisket patty, American cheese, special sauce, ketchup, sweet & spicy pickles

THE CLUCKERSON (DFO/NGO)

crispy fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce

HALLOUMI (V/VGO/NGO)

grilled halloumi, house-made vegan patty, American cheese, special sauce, sweet & spicy pickles, ranch, red onion (V)

CRISPY PORK BELLY (DFO/NGO)

slaw, chipotle mayo, chilli crisp, American cheese

(V) vegetarian (VO) vegetarian optional (VG) vegan
(VGO) vegan optional (NGA) no gluten added
(NGO) no gluten optional (DF) dairy free
(DFO) dairy free optional





BANQUET MENU

minimum 30 guests

48.5pp

Includes Irish soda bread to begin 2 mains + sides

59.0pp

Includes Irish soda bread to begin 3 mains + sides

ADD extra main +10.0pp

ADD shared entrée +20.0pp

ADD shared dessert +10.0pp

TO BEGIN

IRISH SODA BREAD

whipped garlic butter (V/VGO)

SHARED ENTRÉE +20.0PP

TANGY BBQ WINGS

blue cheese dressing, celery

CRISPY PORK BELLY BITES

apple & whiskey glaze, slow-cooked leeks (NGA)

COLCANNON CROQUETTES

gravy (V)

SHARED DESSERT +10.0PP

CHEFS SELECTION OF SWEET TREATS (V)

MAINS

All served family sharing style

MARKET FISH

oven-roasted, cherry tomato sauce, olives, herbs, pumpkin seed crunch (NGA/DF)

ROAST LAMB SHOULDER

mint chimichurri, crumbled feta, jus (NGA/DFO)

ROLLED CHICKEN SCHNITTY

stuffed with ham & cheese

CHOOSE gravy, mash or fries

ROAST SIRLOIN

roast red onions, red wine jus (NGA)

CRISPY PORK BELLY

caramelised granny smith apple, watercress, onion & cider jus (NGA/DF)

CRISPY CHICKPEA STUFFED EGGPLANT

baja sauce, yoghurt cream (V/DF)

SIDES

GREEN SALAD

lemon dressing (VG/NGA)

WILTED SEASONAL GREENS

dukkah, olive oil (V/VGO/NGA)

ROAST POTATOES

garlic and herb butter (V/NGA/DFO)

SET MENU

72.0pp

Includes Irish soda bread & olives to begin
+ shared entrée + main + dessert

TO BEGIN

IRISH SODA BREAD

whipped garlic butter (V/VGO)

MARINATED OLIVE SELECTION

citrus & fennel infused (V/NGA/DF)

SHARED ENTRÉE

TANGY BBQ WINGS

blue cheese dressing, celery

KOREAN-FRIED CAULIFLOWER

Korean BBQ sauce, pickles (VG/NGA)

CRISPY PORK BELLY BITES

apple & whiskey glaze, slow-cooked leeks (NGA)

COLCANNON CROQUETTES

gravy (V)

PLATED MAIN

ROLLED CHICKEN SCHNITTY

stuffed with ham & cheese

CHOOSE gravy, mash or fries

TWICE-COOKED PORK BELLY

potato gratin, winter greens,
pear & fig relish, jus (NGA)

CRISPY CHICKPEA STUFFED EGGPLANT

baja sauce, yoghurt cream (V/DF)

BUTCHER'S CUT STEAK

Rotating cut of premium beef, fries,
café de Paris butter, red wine jus,
charred winter greens (NGO/DFO)

DESSERT

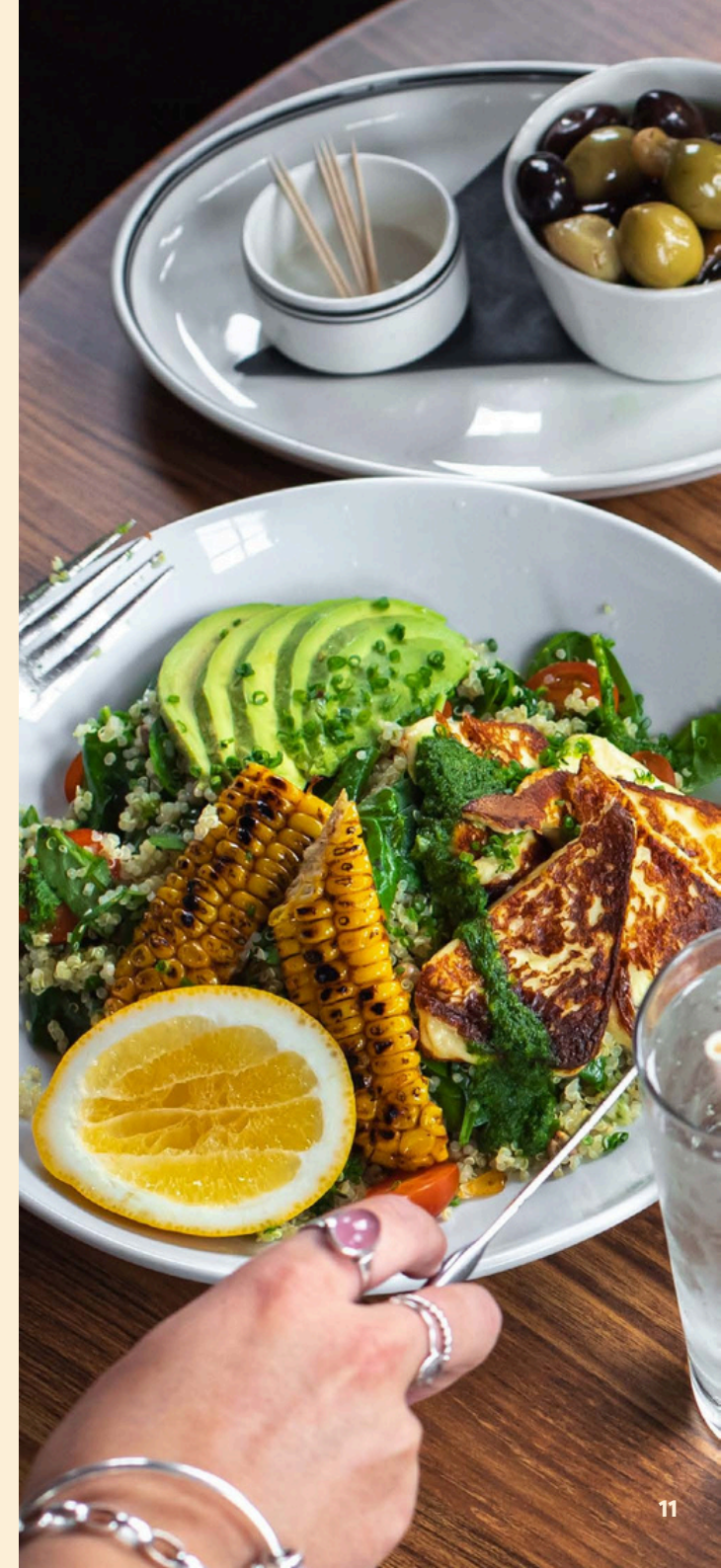
Choose a dessert, served plated – or opt for a chef's
selection platter, including brownies, tarts, slices

IRISH CHOCOLATE BROWNIE SUNDAE

peanut butter whiskey, chocolate sauce,
vanilla ice cream (V/NGO)

STICKY DATE CAKE

butterscotch sauce, vanilla ice cream (V)



GENERAL INFORMATION

FOOD

All bookings of 30 guests or more will be provided with event menus to select from. Once selected, the applicable menu will apply to all guests.

Menus subject to change based on seasonal availability.

BEVERAGE

CASH BAR

Guests purchase beverages as they require from our full beverage menu.

BAR TAB

You can specify the range of beverages available and a credit limit for the event account. Your guests can then charge drinks onto the account throughout the event. Once the account limit has been reached, you can choose to either increase your account limit, or guests can purchase from a cash bar.

FEES

DEPOSITS AND MINIMUM SPENDS

Complimentary venue hire is inclusive with all events; however, deposits and minimum food and beverage spends may apply and are quoted based on event space, date, time and number of guests.

GUEST NUMBERS

Minimum guest numbers and catering requirements are required no less than 7 working days prior to your event date. Final event payment is due on the event date and will be based on minimum guest numbers or actual guest numbers, whichever is greater.

All credit card payments will incur a 2% surcharge.

FAQS

Are we allowed a band or DJ?

You can bring in your own DJ or band, or play your own music in The Cocktail Lounge.

What time does the bar close?

We are licenced until 3am, however service of beverages is at the discretion of the manager on duty and our host responsibility policy will also apply.

Can we decorate the venue?

Yes, however decorations must be taken down by you on the night of the event. Please only use Blu Tack when attaching items to walls or surfaces. Any small particle decorations such as glitter, confetti or sawdust are not allowed.

What can I leave in the venue overnight?

Decorations, gifts and equipment brought in by you or your suppliers must be removed by you at the end of the event.

Can we bring our own alcohol or food?

Due to the nature of our license, this is not possible.

Do you charge a cakeage fee?

You may bring a cake as part of your event at no additional cost. A cakeage fee will apply if the chef is required to prepare the cake for serving (i.e. cutting, plating).

Can you cater to dietary requirements?

Yes, please refer to our event menus for more information.

What ID do you accept?

Only a NZ drivers licence, valid passport or Kiwi Access card (all within expiry date) will be accepted as proof of age. We are legally required to ask anyone who looks under 25 to present ID.

Is car parking available?

There is street parking along Victoria Street as well as private parking nearby.

Can we bring children?

Minors are welcome on the premises, but must be supervised at all times.

Do you provide AV?

Yes. Only available in the Cocktail Lounge.

Want \$1 back for every \$10 you spend?

Join Star Social, the loyalty programme that rewards you with \$1 back for every \$10 you spend, plus access to exclusive member deals and promotions at any of Star Group's 50+ bars, pubs and restaurants across the North Island.

1. Download the **Star Social app**, or visit stargroup.nz/rewards to register
2. Verify your account
3. Redeem Star Points for food or drink at over 50 bars, pubs & restaurants

View locations and find out more at stargroup.nz/rewards



*1 Star Point equals \$1NZD. Earn up to a maximum of 1000 Star Points per day. Star Points expire 6 months from the date earned. See all Star Social Terms & Conditions at stargroup.nz/starsocial-terms.

